

Fanshawe College

## FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

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Documentation (Approvals etc...)

Food and Beverage Mangement

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2020

### FBM8 Curriculum Modification for 2020-21

Fanshawe College



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# CURRICULUM MODIFICATION REQUEST FORM

## *COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"*

### Program Requiring Changes

Program Title: Food and Beverage Management		
Program Number: FBM8	Date Submitted: 4/30/2020	
Dean responsible for program: T. Gedies	Chair: J. Smith	
Credential Provided: <input type="checkbox"/> Declaration of Academic Achievement <input type="checkbox"/> Local Certificate <input type="checkbox"/> Ontario College Certificate <input checked="" type="checkbox"/> Diploma <input type="checkbox"/> Advanced Diploma <input type="checkbox"/> Grad Certificate <input type="checkbox"/> Degree <input type="checkbox"/> Apprenticeship		
Program Intakes: <input checked="" type="checkbox"/> F <input checked="" type="checkbox"/> W <input type="checkbox"/> S   Other:	Catalogue Year(s) Impacted: 2020/21	
Residency Requirement: <input checked="" type="checkbox"/> Met or <input type="checkbox"/> Not Met	Date of Last Program Review: 2015	
<i>I have read the reasons for the change and...</i>		<i>Signature and date</i>
Dean of Faculty (Lead program):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 April 30, 2020
Dean of Faculty (Affiliate program-impacted by change):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Dean of Faculty (Affiliate program-impacted by change):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Senior Vice President Academic (required for major changes and late DAs):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Director, Centre for Academic Excellence:	<input type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	 May 4, 2020
Office of the Registrar:	<input type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	

Notes:

*Please answer each of the questions below, if applicable. Missing or incomplete information may delay review of the proposed changes.*

**1.0 Describe proposed change(s). Complete Appendix A (if necessary) and amend SDAR (Refer to Appendix C).**

In 2017 changes were made to the programs that have experiential learning programming running in the Chef's Table. Since these changes were made, the programs have experienced a significant growth in enrollment and the structure currently in place is no longer manageable. Having an abundance of students participating in these courses has had a negative effect on the student experience. In response, the four levels of service courses have been remapped and we are requesting to change the following changes:

- FDMG-3048 Service Excellence to FDMG-3049– Service Practice. This new name will be more reflective of what the learning outcomes of the course.
- FDMG-5023- Service Leadership – changed to FDMG-3050. This change includes reducing the course by 3 hours, and changing the name to be more reflective of the learning outcomes.

As a result of the change of hours, BEVR-1005 will be moved from level 2 to level 3 to balance the hours caused by moving Service Supervision to a 3 hours course.

We are proposing to remove the mandatory Gen Ed – FDMG-1039 Dining for Professional Success and replacing with a new mandatory Gen Ed ANTH-1012 – Intro to Cultural Anthropology. This change will align the course with the ministry guidelines for Gen Ed delivery, as well as allow the Chef's Table to better manage their space.

The proposed change is asking to replace SFTY-1067 with SFTY-1075 from the DA of each program in the School of Tourism, Hospitality and Culinary Arts. We are proposing that the course be changed from a graded course to a pass/fail. The curriculum of this course includes the Safe Food Handler, Smart Serve certifications and CPR all of which are administered by a third party. Students require these certifications prior to beginning courses in the Chef's Table restaurant.

**2.0 Reason/Rationale for Changes**

2.1 The reason for the change is based on:

- ☐ A recent program review
- ☐ Program Advisory Committee feedback
- ☐ Student feedback
- ☐ KPI results
- ☐ Accreditation or other regulatory requirements
- ☒ Shared curriculum
- ☐ Trends in the field/industry
- ☐ Other (please describe):

2.2 Does the change support the College's Strategic Framework (mission, vision, values)?

- ☒ Yes  
☐ No (If no, please explain)

2.3 What strategic goal(s) does the proposed change support?

- ☐ Goal 1 – Enhance innovative practices for exceptional student learning  
☒ Goal 2 – Manage enrolment growth  
☒ Goal 3 – Optimize use of resources  
☐ Goal 4 – Build sustainable sources of alternative revenue

### 3.0 Students

3.1 Will the change affect the cost of the program for students?

- ☐ Yes  
☒ No

3.2 If yes, there will be an additional cost for:

- ☐ Materials (Include details):  
☐ Equipment (Include details):  
☐ Other (Please describe): ):

### 4.0 Program Learning Outcomes

4.1 Will the proposed change meet the Program Vocational Learning Outcomes? (Complete Appendix B and mark the changes in the mapping [e.g. red font])

- ☒ Yes  
☐ No

4.2 Are there any implications related to progression because of pre-requisite courses (and/or co-requisite courses)?

- ☒ No  
☐ Yes (If yes, please explain)

### 5.0 Relationships with Other Programs

5.1 Are any of the courses impacted by the change provided by another School (e.g., SLLS, LKSB) and/or delivered at another campus?

- ☒ No  
☐ Yes

5.2 What Schools/Campuses will be impacted by the proposed change?

- ☐ Lawrence Kinlin School of Business
- ☐ School of Information Technology
- ☐ School of Contemporary Media
- ☐ School of Design
- ☐ School Digital and Performing Arts
- ☒ School of Tourism, Hospitality and Culinary Arts
- ☐ School of Community Studies
- ☐ School of Health Sciences
- ☐ School of Nursing
- ☐ School of Public Safety
- ☐ Donald J. Smith School of Building Technology
- ☐ Norton Wolf School of Aviation Technology
- ☐ School of Applied Sciences and Technology
- ☐ School of Transportation Technology and Apprenticeship
- ☒ School of Language and Liberal Studies
- ☐ English Language Institute
- ☐ London South Campus
- ☐ Simcoe/Norfolk Regional Campus
- ☐ St Thomas/Elgin Regional Campus
- ☐ Woodstock/Oxford Regional Campus
- ☐ Huron/Bruce Regional Sites

5.3 Will the change affect pathway agreements (e.g., bridging, articulations, laddering, advanced standing) with other Fanshawe program(s) and/or other institution(s)?  
(Refer to the pathway agreements listed here: <http://transferagreements.fanshawec.ca/>)

- ☒ No
- ☐ Yes (If yes, indicate when you will notify the other Fanshawe program(s) and/or other institution(s) and the Pathways Coordinator in the Centre for Academic Excellence of the change)

5.4 If this program is a Co-Operative Education program, will the proposed change impact Co-op?

- ☒ No
- ☐ Yes (If yes, consult with the Co-op office prior to submission)

## 6.0 Resource Implications of Proposed Changes

6.1 Will the proposed change have staffing implications?

- ☒ No
- ☐ Yes (If yes, please explain)

6.2 Will the proposed change impact any of the Enabling areas?

- ☒ No  
☐ Yes (If yes, please explain)

6.3 Will the proposed change affect space and/or technology requirements?

- ☒ No  
☐ Yes (If yes, please explain)

## 7.0 General College Requirements

7.1 Are changes consistent with Colleges policies?

- ☒ Yes  
☐ No (If no, please explain)

7.2 Will the program meet the General Education requirements (Policy A126) as listed below?

- ☐ No  
☒ Yes

<b>Local Certificate, Ontario College Certificate and Graduate Certificate</b> - none required)	<b>Diploma</b> - 3 required (minimum of 1 must be an elective)	<b>Advanced Diploma</b> - 4 required (minimum of 2 must be electives)
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7.3 Will the program have 25% distinct curriculum to meet the Residency Requirement of 25% credit units? Consider all pathway agreements (e.g., bridging, internal articulations, laddering, and advanced standing) with other Fanshawe programs and/or other institutions.

- ☐ No  
☒ Yes

**Note:** In accordance with POLICY NUMBER: A122 Graduation from Approved College Programs

...to be eligible for any College Credential a student must be enrolled and complete at least 25% of that program's credit units at Fanshawe College, unless stipulated differently by other approving bodies such as the Postsecondary Education Quality Assessment Board (PEQAB).

7.4 Indicate:

- i) Total program hours before proposed change: \_\_\_\_1326\_\_\_\_  
 ii) Total program hours after proposed change: \_\_\_\_1341\_\_\_\_  
 iii) Level(s) in which the proposed change(s) occurs: \_\_1,2,3,\_\_\_\_

7.4.1 Are the total program hours consistent with the requirements as listed below?

- ☒ Yes

☐ No (If no, please explain)

<b>Local Certificate</b> - 300 hours	<b>Ontario College Certificate</b> - 600 hours
<b>Diploma</b> - 1200 to 1400 hours	<b>Advanced Diploma</b> - 1800 to 2100 hours
<b>Graduate Certificate</b> - 600 hours	<b>DOAA</b> - less than 200 hours



Course Code	Existing DA Courses	Total Hours	Total Credits	Describe proposed changes	Course Code	Proposed DA Courses	Total Hours	Total Credits
<b>Level 1</b>								
HOSP-1019	Food & Beverage Industry	45	3		HOSP-1019	Food & Beverage Industry	45	3
HOTL-1014	Guest Relations	45	3		HOTL-1014	Guest Relations	45	3
DEVL-1049	Career Preparation	30	2		DEVL-1049	Career Preparation	30	2
BEVR-1001	Mixology	45	1.5		BEVR-1001	Mixology	45	1.5
SFTY-1067	Food Safety, Smart Serve & First Aid	15	1	remove				
FDMG-1115	Service Intro	75	5		FDMG-1115	Service Intro	75	5
COMP-1517	Technology for Hospitality	45	3		COMP-1517	Technology for Hospitality	45	3
WRIT-1042	Reason & Writing 1- Tourism/Hospitality	45	3		WRIT-1042	Reason & Writing 1- Tourism/Hospitality	45	3
COOP-1020	Co-operative Education Employment Prep	6	1		COOP-1020	Co-operative Education Employment Prep	6	1
MATH-1210	Math for Hospitality	30	2		MATH-1210	Math for Hospitality	30	2
				add	SFTY-1075	Food Safety, Smart Serve & First Aid	15	1
<b>TOTAL</b>		381	24.5				381	24.5
<b>Level 2</b>								
MKTG-1059	Marketing for Tourism & Hospitality	45	3		MKTG-1059	Marketing for Tourism & Hospitality	45	3
BEVR-1005	Beers, Spirits History & Culture	45	3	move to Level 3				
FDMG-1039	Dining for Professional Success	45	3	remove				
FDMG-1105	Purchasing & Menu Planning	45	3		FDMG-1105	Purchasing & Menu Planning	45	3
FDMG-3048	Service Excellence	90	3	remove				
COMM-3080	Comm for Tourism & Hospitality	45	3		COMM-3080	Comm for Tourism & Hospitality	45	3
				new	ANTH-1012	Cultural Anthropology	45	3
				new	FDMG-1140	Cooking for Restaurant Managers	60	4
				replace with	FDMG-3049	Service Practice	90	3
<b>TOTAL</b>		315	18	<b>TOTAL</b>			330	19
<b>Level 3</b>								
FDMG-5023	Service Leadership	90	3					
ENTP-3001	Entrepreneurial Spirit	45	3		ENTP-3001	Entrepreneurial Spirit	45	3
LAWS-3058	Law & Risk Management	45	3		LAWS-3058	Law & Risk Management	45	3
DESG-3047	Restaurant Design	45	3		DESG-3047	Restaurant Design	45	3
HOSP-3007	Numbers for Hospitality	60	4		HOSP-3007	Numbers for Hospitality	60	4
GENED	General Education Elective	45	3		GENED	General Education Elective	45	3
				new	FDMG-3050	Service Supervision	45	3
				moved from level 2	BEVR-1005	Beers, Spirits History & Culture	45	3

TOTAL		330	19	TOTAL			330	22
Level 4								
BEVR-3010	Bar Management	60	4		BEVR-3010	Bar Management	60	4
BEVR-3011	Wines	45	3		BEVR-3011	Wines	45	3
HOSP-5001	Hospitality Human Resources Management	45	3		HOSP-5001	Hospitality Human Resources Management	45	3
ECON-3008	Global Economics	45	3		ECON-3008	Global Economics	45	3
PLAN-5001	The Main Event	15	1		PLAN-5001	The Main Event	15	1
FDMG-5024	Service Management	90	3		FDMG-5024	Service Management	90	3
TOTAL		300	17	TOTAL			300	17
PROGRAM TOTAL		1326	78.5		PROGRAM TOTAL		1341	82.5

# COMMS - Vocational Learning Outcomes by Program, Level and Course

Program Name: Food and Beverage Management

Program Code: FBM8 (FBM8-THS-20190)

Academic Year: 2019-2020

Date Generated 4/8/2020 9:22:55 PM

Only Display Courses: ☒ ☐

Level 1												
Course Number	Course Name	1	2	3	4	5	6	7	8	9	10	11
BEVR-1001	Mixology	B	I	B	BC	I	I	I	IB	I	IBC	IBC
COMP-1517	Technology for Hospitality								I			
COOP-1020	Co-op Educ. Employment Prep											
DEVL-1049	Career Preparation			I						I	I	
FDMG-1115	Service Intro		I	I	I			I	I	I		
HOSP-1019	Food & Beverage Industry			I						I		
HOTL-1014	Guest Relations	B	B	B		IB		B	B	B	B	B
MATH-1210	Math for Hospitality						I					
SFTY-1075	Food Safe/Smartserve/First Aid							I				
SFTY-1067	Food Safe/Smartserve/First Aid							I				
WRIT-1042	Reason/Writing 1-Tourism/Hosp											
Level 2												
Course Number	Course Name	1	2	3	4	5	6	7	8	9	10	11
COMM-3080	Comm Tourism & Hospitality											
FDMG-1105	Purchasing & Menu Planning						I	I	I			
FDMG-3048	Service Excellence	B	B	B	B	B		B	B	B	B	B
FDMG-30	Service Practice	B	B	B	B	B		B	B	B	B	B
FDMG-1140	Cooking for Restaurant Managers	I	I	I	I						I	
MKTG-1059	Marketing for Tourism/Hosp			IB	IB	IB	IB		IB	IB	IB	IB
Level 3												
Course Number	Course Name	1	2	3	4	5	6	7	8	9	10	11

DESG-3047	Restaurant Design					C	C	C			C	C
ENTP-3001	Entrepreneurial Spirit					C	C	C				
FDMG-5023	Service Leadership	E	E	E	E			E	E	E	E	E
FDMG-5023	Service Leadership	C	C	C	C			C	C	C	C	C
HOSP-3007	Numbers for Hospitality						IBC					
LAWS-3058	Law & Risk Management			I	B	I	I	C	I	I	I	B
<b>Level 4</b>												
<b>Course Number</b>	<b>Course Name</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>
BEVR-3010	Bar Management	B	B		B			B		B	B	B
BEVR-3011	Wines	C			C	C		C				
FDMG-5024	Service Management	C	C	C	C	BC	BC				C	
HOSP-5001	Hospitality-HR							B		B	B	B
PLAN-5001	The Main Event					C	C				C	

## Vocational Learning Outcomes

1	plan, prepare and present quality food and beverage for a variety of hospitality environments
2	deliver accomplished service of food and beverage for a hospitality enterprise.
3	support an industry and workplace service culture by adopting a positive attitude and professional decorum, accommodating diverse and special needs, and contributing as a team member.
4	deliver customer service and solutions that anticipate, meet and/or exceed individual expectations, as well as organizational expectations, standards and objectives.
5	use marketing concepts, market research, social networks, sales and revenue management strategies, relationship management skills and product knowledge to promote and sell hospitality services, products and g
6	apply business and revenue models as well as basic accounting, budgeting, financial and administration skills to support the effective management and operation of a variety of organizations delivering hospitality ser
7	comply with relevant organization and workplace systems, processes, policies, standards, legal obligations and regulations, and apply risk management principles, to support and maintain efficient, safe, secure, acce
8	use appropriate technologies to enhance the quality and delivery of hospitality services, products and guest experiences and to measure the effectiveness of hospitality operations.
9	keep current with hospitality trends and issues, and interdependent relationships in the broader tourism industry sectors to improve work performance and guide career development.
10	use leadership, teamwork, conflict and relationship management skills and tools, as well as knowledge of organizational behaviour, labour relations, employment standards and human rights to contribute to a positive
11	respond to issues and dilemmas arising in the delivery of hospitality services, products and guest experiences by using and promoting ethical behaviour and best practices of corporate social responsibility and enviro

## Legend

I	Introductory
B	Building
C	Culminating

## COMMS - Essential Employability Skills by Program, Level and Course

**Program Name** Food and Beverage Management

**Program Code** FBM8 (FBM8-THS-20190)

Academic Yea 2019-2020

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## Level 1

Course Number	Course Name	1	2	3	4	5	6	7	8	9	10	11
BEVR-1001	Mixology	X	X		X	X	X	X	X	X	X	X
COMP-1517	Technology for Hospitality	X	X			X	X	X			X	X
COOP-1020	Co-op Educ. Employment Prep	X	X				X	X	X		X	X
DEVL-1049	Career Preparation	X	X			X	X	X	X	X	X	X
FDMG-1115	Service Intro	X	X	X	X	X	X	X	X	X	X	X
HOSP-1019	Food & Beverage Industry	X	X				X		X		X	X
HOTL-1014	Guest Relations	X	X		X	X	X	X	X	X	X	X
MATH-1210	Math for Hospitality	X	X	X	X			X		X	X	X
SFTY-1067	Food Safe/Smartserve/First Aid		X		X	X	X	X			X	X
SFTY-1067	Food Safe/Smartserve/First Aid		X		X	X	X	X			X	X
WRIT-1042	Reason/Writing 1-Tourism/Hosp	X	X		X	X	X	X	X			

## Level 2

Course Number	Course Name	1	2	3	4	5	6	7	8	9	10	11
COMM-3080	Comm Tourism & Hospitality	X	X		X	X	X	X	X	X	X	
ANTH-1012	Cultural Anthropology											
FDMG-1039	Dine for Professional Success	X	X					X	X	X	X	X
FDMG-1105	Purchasing & Menu Planning	X		X			X	X	X	X	X	X
FDMG-3048	Service Excellence	X	X	X	X	X	X	X	X	X	X	X
FDMG-1140	Cooking for Restaurant Managers	X	X		X					X	X	
FDMG-3048	Service Practice	X	X	X	X	X	X	X	X	X	X	X
MKTG-1059	Marketing for Tourism/Hosp	X	X			X	X	X		X	X	

### Level 3

Course Numb	Course Name	1	2	3	4	5	6	7	8	9	10	11
DESG-3047	Restaurant Design	X	X	X	X	X	X	X	X	X	X	X
BEVR-1005	Beers, Spirits History/Culture		X					X	X	X	X	X
ENTP-3001	Entrepreneurial Spirit				X	X		X			X	
FDMG-5023	Service Leadership	X	X	X	X	X	X	X	X	X	X	X
FDMG-5023	Service Supervision	X	X	X	X	X	X	X	X	X	X	X
HOSP-3007	Numbers for Hospitality			X	X	X		X				
LAWS-3058	Law & Risk Management		X			X	X	X			X	X
<b>Level 4</b>												
Course Numb	Course Name	1	2	3	4	5	6	7	8	9	10	11
BEVR-3010	Bar Management	X	X	X	X		X		X	X	X	X
BEVR-3011	Wines	X				X		X		X		X
ECON-3008	Global Economics	X	X	X	X	X	X	X	X	X	X	X
FDMG-5024	Service Management	X	X	X	X	X	X	X	X	X	X	X
HOSP-5001	Hospitality-HR	X	X		X			X	X	X	X	
PLAN-5001	The Main Event	X	X			X	X	X	X	X	X	X

## Essential Employability Skills

1	Communicate clearly, concisely and correctly in the written, spoken and visual form that fulfills the purpose and meets the needs of the audience.
2	Respond to written, spoken or visual messages in a manner that ensures effective communication.
3	Execute mathematical operations accurately.
4	Apply a systematic approach to solve problems.
5	Use a variety of thinking skills to anticipate and solve problems.
6	Locate, select, organize and document information using appropriate technology and information systems.
7	Analyze, evaluate and apply relevant information from a variety of sources.
8	Show respect for diverse opinions, values, belief systems and contributions of others.
9	Interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.
10	Manage the use of time and other resources to complete projects.
11	Take responsibility for one's own actions, decisions and consequences.

# Legend

I	Introductory
B	Building
C	Culminating

## Degree Audit Report

**Catalog:** 2020/2021

<p><b>Program:</b> FBM8</p> <p><b>Department:</b> THS - Tourism, Hospitality &amp; Cul.</p> <p><b>Academic Level:</b> PS</p> <p><b>CCD:</b> 8 - 4AcadSem/1200-1400hrs</p> <p><b>Credential:</b> Ontario College Diploma</p> <p><b>Grade Scheme:</b> LG2</p> <p><b>Major:</b> FBM7 - Food &amp; Beverage Management</p> <p><b>Co-Op Indicator:</b> Mandatory Co-op</p>	<p><b>Name:</b> Food and Beverage Management (Co-op)</p> <p><b>Div:</b> THS - Tourism, Hospitalit &amp; Culinary Arts</p>
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### Academic Program Requirement

<p><b>Total Credits:</b> 78.50</p> <p><b>GPA Requirement:</b> 2.00</p> <p><b>Minimum Grade:</b> D</p>	<p><b>Residency Reqmt:</b> 20.00</p> <p><b>Residency Reqmt GPA:</b> 2.00</p>
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**Academic Requirement:** FBM8.19 Food and Beverage Management

**Major:** FBM7

**Grade Scheme:** LG2

**Minimum GPA:** 2.00

**Minimum Grade:**

**Subrequirement:** Level 1

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
HOSP-1019 Food & Beverage Industry	45.00	3.00	
HOTL-1014 Guest Relations	45.00	3.00	
DEVL-1049 Career Preparation	30.00	2.00	
BEVR-1001 Mixology	45.00	1.50	
<del>SFTY-1067 Food Safety, Smart Serve &amp; First Aid</del>	<del>15.00</del>	<del>1.00</del>	
<b>SFTY-1075 Food Safety, Smart Serve &amp; First Aid</b>	<b>15.00</b>	<b>1.00</b>	
FDMG-1115 Service Intro	75.00	5.00	
COMP-1517 Technology for Hospitality	45.00	3.00	
WRIT-1042 Reason & Writing 1-Tourism/Hospitality	45.00	3.00	
COOP-1020 Co-operative Education Employment Prep	6.00	1.00	
MATH-1210 Math for Hospitality	30.00	2.00	

**Subrequirement:** Level 2

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
MKTG-1059 Marketing for Tourism & Hospitality	45.00	3.00	
<del>BEVR-1005 Beers, Spirits History &amp; Culture</del>	<del>45.00</del>	<del>3.00</del>	<del>**</del>
<del>FDMG-1039 Dining for Professional Success</del>	<del>45.00</del>	<del>3.00</del>	<del>**</del>
<b>ANTH-1012 Cultural Anthropology</b>	<b>45.00</b>	<b>3.00</b>	<b>**</b>
FDMG-1105 Purchasing & Menu Planning	45.00	3.00	
<del>FDMG-3048 Service Excellence</del>	<del>90.00</del>	<del>3.00</del>	
<b>FDMG-3049 Service Practice</b>	<b>90.00</b>	<b>3.00</b>	
COMM-3080 Comm for Tourism & Hospitality	45.00	3.00	
<b>FDMG-1140 Cooking for Restaurant Managers</b>	<b>60.00</b>	<b>4.00</b>	



## Degree Audit Report

### Subrequirement: Level 3

Gen Ed - Take a 3 credit General Education elective course. Take all of the following Mandatory Courses:

		Total Hours	Total Credits	GE
<del>FDMG-5023</del>	<del>Service Leadership</del>	<del>90.00</del>	<del>3.00</del>	
<b>FDMG-3050</b>	<b>Service Supervision</b>	<b>45.00</b>	<b>3.00</b>	
ENTP-3001	Entrepreneurial Spirit	45.00	3.00	
LAWS-3058	Law & Risk Management	45.00	3.00	
<b>BEVR-1005</b>	<b>Beers, Spirits History &amp; Culture</b>	<b>45.00</b>	<b>3.00</b>	
DESG-3047	Restaurant Design	45.00	3.00	
HOSP-3007	Numbers for Hospitality	60.00	4.00	

### Subrequirement: Level 4

Take all of the following Mandatory Courses:

		Total Hours	Total Credits	GE
BEVR-3010	Bar Management	60.00	4.00	
BEVR-3011	Wines	45.00	3.00	
HOSP-5001	Hospitality Human Resources Management	45.00	3.00	
ECON-3008	Global Economics	45.00	3.00	**
PLAN-5001	The Main Event	15.00	1.00	
FDMG-5024	Service Management	90.00	3.00	

### Subrequirement: Gen Ed - Electives

Take 3 General Education credits - Normally taken in Level 3

### Subrequirement: Program Residency

Students Must Complete a Minimum of 20 credits in this program at Fanshawe College to meet the Program Residency Requirement and graduate from this program

Approved By Chair/Manager:



Department and Date:

April 28, 2020

Approved by Dean:



Date:

April 28, 2020

General Education Approved By(as appropriate):

Date:

## de Groot, Elizabeth

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**From:** de Groot, Elizabeth  
**Sent:** May 6, 2020 9:28 AM  
**To:** McCallum, Tiffany  
**Subject:** FW: Curriculum Modifications for Gary's Approval  
**Attachments:** Curriculum Modification Request Form-FBM.docx; FBM8 Curriculum Modification - Appendices.pdf; Curriculum Modification Request Form-HMT.docx; HMT8 Curriculum Modification - Appendices.pdf; Curriculum Modification Request Form-THM1.docx; THM1 Proposed Curriculum Modification - Appendices.pdf; Curriculum Modification Request Form-SFTY-1067.docx; THS Updated SDAR forms 20201.docx; Gen Ed Changes

Hi Tiffany,

Please see attached 4 curriculum modifications from the school of Tourism and Hospitality. Gary's approval is noted in the email below.

Thanks!

Elizabeth

**Elizabeth de Groot**  
Assistant to the Director  
Centre for Academic Excellence

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**From:** Doherty, Amy <ADoherty@fanshawec.ca>  
**Sent:** May 5, 2020 2:11 PM  
**To:** de Groot, Elizabeth <e\_degroot@fanshawec.ca>  
**Cc:** Yantz, Greg <gyantz@FanshaweC.ca>  
**Subject:** FW: Curriculum Modifications for Gary's Approval

Elizabeth – Gary approves the attached documents, see his note below. Please advise if this is okay or not...

I'll approve all this by way of email trail – based on Greg's review and approval.  
Let me know if that works for Greg –

Thanks as always. Gary

**Gary Lima, PhD**  
Senior Vice President Academic

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Cell: 519.495.8153  
[glima@fanshawec.ca](mailto:glima@fanshawec.ca)  
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**Amy Doherty**

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**From:** de Groot, Elizabeth

**Sent:** May-04-20 3:47 PM

**To:** Doherty, Amy <[ADoherty@fanshawec.ca](mailto:ADoherty@fanshawec.ca)>

**Subject:** Curriculum Modifications for Gary's Approval

Hi Amy,

We have received 4 curriculum modifications from Tourism and Hospitality that require Gary's approval to move forward since they are for this Fall semester and are late. Can I ask you to arrange for Gary to review the attached curriculum modifications and either just email his approval or put his electronic signature in each of the 4 request forms?

Thank you,

Elizabeth

**Elizabeth de Groot**

Assistant to the Director

Centre for Academic Excellence

*Quality through Collaboration*

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